

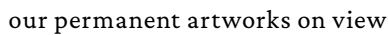
POLLINI

to start	this morning's bread <i>semi-dried datterini foccacinna and streghe di Bologna (v)</i>	7
	🍷 mortadella and tartufo <i>tapioca crisp, scamorza, mortadella I.G.P. and Umbrian black winter truffle</i>	each 7
starters	roasted delicata pumpkin soup <i>extra virgin olive oil and sage (v)</i>	13
	insalata di Graziella <i>seasonal market vegetables, radish, avocado and cucumber (v) (add burrata D.O.P. +7)</i>	18
	coppa di Martina Franca and fig carpaccio <i>rocket and parmesan</i>	19
	cured wagyu carpaccio <i>thinly sliced bresaola, aged in stone pots in Valtellina</i>	26
	🍷 crudo di spigola <i>wild sea bass carpaccio and bottarga di muggine, drizzled citrus</i>	32
pizzette	🍷 fior di latte and wagyu bresaola <i>white Paris mushrooms and mozzarella</i>	24
	tartufo nero <i>Umbrian black summer truffle, fior di latte and scamorza</i>	28
pasta	tagliatelle lamb ragù <i>egg yolk and spinach pasta 'paglia e fieno', P.G.I. Welsh lamb, with gavi</i>	32
	potato gnocchi <i>cheese fondue, mixed wild mushrooms and Umbrian black winter truffle (v)</i>	35
	lobster linguine <i>native lobster, datterino tomatoe sauce, chilli, basil</i>	56
mains	spigola alla griglia <i>line caught Cornish sea bass and British coastal sea herbs</i>	38
	gurnard <i>crispy potatoes, datterini tomatoes, Taggiasca olives and capers</i>	40
	scaloppine al limone <i>an Emilia-Romagna classic, rosè veal escalope with Amalfi lemon</i>	42
	🍷 filetto al pepe verde <i>aged Hereford beef fillet and fresh green peppercorns</i>	48
sides	spring leaf salad <i>on the side or for the table, with chardonnay vinaigrette (v)</i>	7 14
	sprouting broccolini <i>poached, with preserved lemon dressing (pb)</i>	9
	triple-cooked potatoes <i>served with home-made salted caper mayonnaise (v)</i>	11



On the floor... Matteo, Nafsika, Simone, Marie, Siren, Emmanuel, Aria, and Demi.
 Behind the bar... Van, Cadz, Storhm, Giuseppe, Zai, Amit, Nafis, Giorgio, and Fred.
 In the kitchen... Emanuele, Onofrio, Angelo, Mehdi, Andy, and Annick.

We source our flowers from Calluna, our local florist artists on Golborne Road.
 Please advise us of any allergies, (v) vegetarian, (pb) plant-based. An optional service charge of 14.5% will be added to the bill.



- 1 **Nacho Carbonell** *Big Cocoon Chandelier*, 2023
- 2 **Vincenzo De Cotiis** *DC612 Custom Wall Lamp*, 2009
- 3 **Christopher Le Brun** *Snow*, 2022
- 4 **Christopher Le Brun** *Leaf*, 2022
- 5 **Christopher Le Brun** *Wheat*, 2022
- 6 **Christopher Le Brun** *Rose*, 2022
- 7 **Atelier Van Lieshout** *Family Lamp*, 2019
- 8 **Atelier Van Lieshout** *The Clever Table Lamp*, 2021
- 9 **Atelier Van Lieshout** *Dickhead Baby*, 2008
- 10 **Thomas Houseago** *Beautiful Boy*, 2019
- 11 **Jean Prouvé** *Amphitheater Chairs (Set of 3)*, 1953
- 12 **Atelier Van Lieshout** *Rat Lamp*, 2020
- 13 **Roger Herman** *Untitled 165*, 2023

A **Jamie Morgan Madison & Herbie**, 2023
 B **Roger Herman** *Mountain Painting 5*, 2012
 C **Cathleen Naundorf** *Future Couture – Mikado II*, 2016
 D **Terry O’Neill** *Laurence Olivier in Drag*, 1962
 E **Antonio Marras** *Conosci Te Stesso – Know Yourself*, 2025
 F **Kobi Israel** *No Through Roads, Untitled*, 2008
 G **Nobuyoshi Araki** *Hanaguruma Series*, 1998 – 2015
 H **Kendell Geers** *Flesh of the Spirit*, 2019
 I **Albert Watson** *Felix, Melrose Avenue, Los Angeles*, 1989